

Viñedos y Bodegas Gormaz

Viña Gormaz Roble

D.O. Ribera del Duero



Type: Oak aged red
Variety: 100% Tempranillo
Alcoholic content: 14%
Vintage: 2018
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked
Winemaker: María José García

Vineyard: 66 plots selected from different locations. Gobelet trained
Type of soil: Predominantly calcareous-clayey
Altitude: 845 - 960 meters
Vineyard age: 60 years old
Yield (kg/ha): 5.000

Founded in 1972 with a long track record in the region, Viñedos y Bodegas Gormaz is part of the founding group of 12 wine producers to receive an official Certificate of Origin in 1982. It is part of Soria, a province in Spain which is characterized by its Mediterranean-continental climate, extreme altitudes of 900 m for grape cultivation, and a very particular rural environment.

Type of soil: Sand, Silt and Clay

The Tempranillo in privileged plots. An ideal combination for the balance and the symbiosis of the vineyard and the Tempranillo is the one capable to release nutrients and retain water of the clay soil, with an aptitude for drainage and low vigour that plants develop on sandy soils. Therefore, a mixture of clay and sand with a low proportion of silt is optimal for the vineyard. The climate, the exposure, the depth of the soil and the Tempranillo variety of the plots of the winery are determinant in the production process of this wine, Viña Gormaz Roble.

Production:

Grape selection regarding the plots' location and maturation degree. Prefermentative maceration for 3 days at 4 °C - 6 °C to help extracting the aromas. Fermentation at a controlled temperature of 25 °C - 26 °C for a week. Post fermentative maceration for 10 days. After the malolactic fermentation the wine stays in American oak barrels (new and of 1 and 2 years use) for 5 months, being rounded in the bottle for at least 4 months afterwards.

Tasting notes:



Visual

Cherry red colour with violet hues



Nose

Fresh fruit aromas, with vanilla and roasted coffee notes



Palate

Warm, wide, fresh and balanced, with vanilla notes



Serving Temperature

14°C - 16°C

Awards:



91 pts
James Suckling
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